



Bulgarian Moussaka

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Ingredients

about 4 servings:

200 gr. ground beef

1 small onion, finely chopped

4 large potatoes, peeled and sliced

2 fresh tomatoes, peeled and sliced

2 eggs

4 tbsp all-purpose flour

1/4 cup milk

salt, black paper, dry oregano, fresh parsley

1/2 cup white wine

1/2 cup water

olive oil

Instructions

The difference between the Bulgarian and the Greek Moussaka is that we use the potatoes and not the eggplants.

Heat 2 tbsp of olive oil in a saucepan. Add the ground beef, the onion, the tomatoes, salt, black paper, oregano. Cover and cook over low heat, stirring occasionally until the liquids from the tomatoes are almost evaporated and the mixture become dry.

Preheat oven to 375°. Spry the bottom of a square baking pan. Arrange 2 sliced potatoes on the bottom of the pan, sprinkle with salt and black paper, cover with ground beef mixture and cover with the remaining potato slices. Sprinkle with salt and black paper. Add the wine and the water. The liquid must almost cover the last level of potatoes. Pour into the preheated oven and bake about 45 minutes or until the liquid is evaporated. If the potatoes start to burn too much and the liquid is not evaporated yet,

cover with a baking paper.

Meanwhile, in a small mixing bowl beat eggs, add milk and flour. Add salt, black pepper, fresh parsley or dry oregano. Pour over the already dried Moussaka. Bake 5 more minutes or until the top is golden brown and crispy. Serve warm.